

Beef Cut Sheet												
Whole /	Kill / Order Date				Processing Type							
Name/Owner				Phone Number			Address					
Steak thicknesses (circle one): 3/4" 1" 1.25" 1.5" Steaks per package (circle one): 1 2 4 Other:												
Items not se	lected will be include	d in ground products										
Offals: Heart Liver Oxtail Tongue Yes / No Weight												
Soup Bones: Yes / No Notes:												
Shank (Osso Buco): Yes / No												
Front												
Chuck:	Roast Yes / No	Bone-in or l	Bone-out	Notes:								
		(Circle one)	1									
Brisket:	Yes / No		Notes:									
	Whole or Halved	l (Point & Flat)										
Rib loin:	Notes											
	Ribeye Steaks Size (in)	0	·	,							
Plate:	Short Ribs: Yes /	No	Notes:									
	· · · · · · ,											
Rear												
Short Ioin: T-bone and Porterhouse OR Filet and strips (bone-in or bone-out) Notes:												
onor rom. r-bone and Porternouse OK rifet and strips (bone-in or bone-out)												
Sirloin:	Steaks: Yes /	No	Notes:									
All sirloins are :	1 per pack											
Flank:	Flank: Yes / No	Skirt: Yes / No	Tri-Tip: Yo	es / No	Notes:							
Round:	Roast	Steaks	Notes:									
	Bone in or Boneless											
	•		Gr	ound and	Stew Me	at						
Ground:	Package Size ()	Min 1lb per pack			Notes:							
10lb minimum	,											
Patties:	Yes / No	2 oz (slider) 4 oz (1/4lb)		8oz (1/2lb)		Per pack ()	Notes:				
10lb minimum	,	(,					
Cubed Streak:	Yes / No	Weight		Per Pack ()	Notes:						
10lb minimum					,							
Stew Meat:	Yes / No	Weight		Per Pack ()	Notes:						
5lb mininum		0		(,							
Notes:												
	ALL CUTS ARE VACUUM SEALED											